



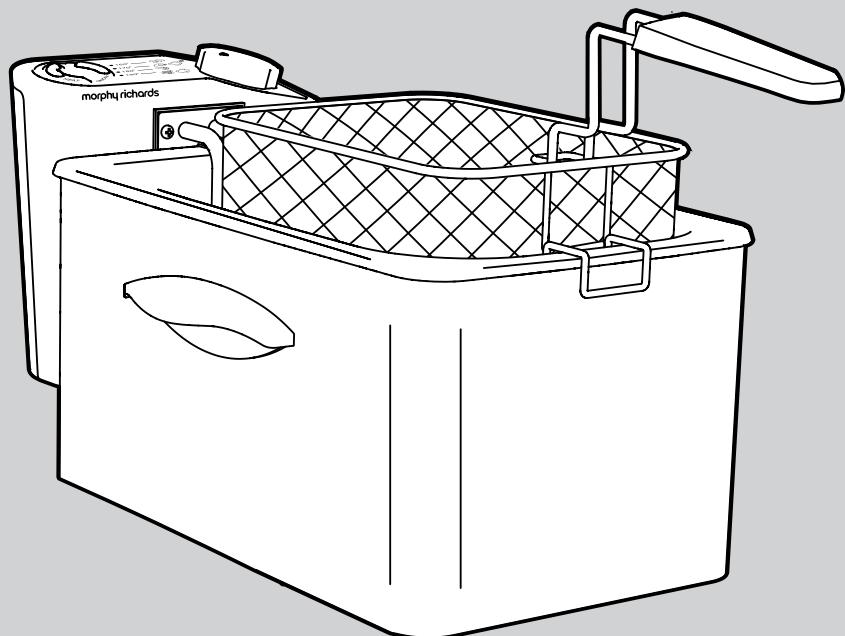
DF45081 MUK Rev 2

# morphy richards®



## Professional Fryer

Please read and keep these instructions for future use



**45081**

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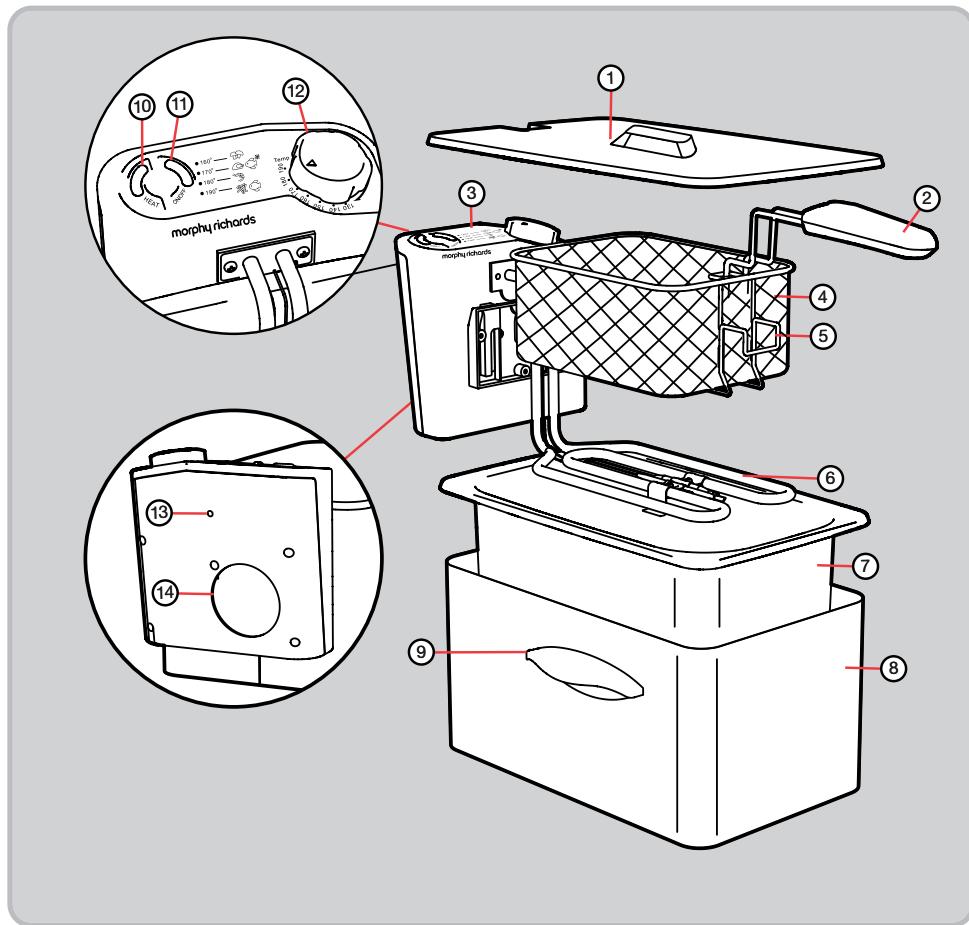
**[www.morphyrichards.com](http://www.morphyrichards.com)**

\* Register online for your 2 year guarantee. See the back of this instruction book for details. (UK and Ireland customers only)





## Product overview



## Features

- |                                      |                                |
|--------------------------------------|--------------------------------|
| (1) Lid                              | (9) Handles (For Lifting Body) |
| (2) Handle                           | (10) Temperature Light (Red)   |
| (3) Control Unit                     | (11) On / Off Light (Green)    |
| (4) Basket                           | (12) Temperature Control       |
| (5) Rest                             | (13) Reset Button (Recessed)   |
| (6) Heating Element with Thermometer | (14) Cord Storage              |
| (7) Tank                             |                                |
| (8) Body                             |                                |





## Introduction

Thank you for your recent purchase of this Morphy Richards professional fryer.

**Please read the instructions thoroughly before use.**

Remember to visit [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk) to register your product's two year guarantee.

## Before first use

Clean all parts to remove any dust or manufacturing residues.

- 1 Remove the Lid (1), Control Unit (3), Basket (4) and Tank (7).

- Note that the Basket handle folds back and locks for storage.

- 2 Wash the Lid, Basket and Tank by hand in hot soapy water.

- The Tank is dishwasher safe. Remove from the dishwasher as soon as possible and dry thoroughly.

- 3 Wipe the Control Unit with a damp cloth and/or paper tissue.

**IMPORTANT:** Never immerse the Control Unit in water.

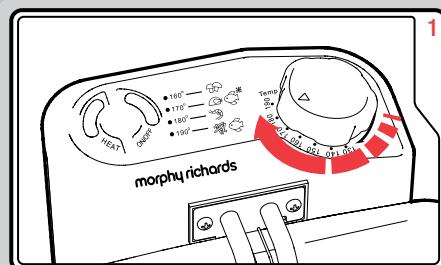
- 4 Dry all parts of your fryer thoroughly and replace the Tank, Control Unit, Basket and Lid. When replacing the tank ensure it is aligned correctly, the max/min lines should be situated to the right.

## Using your fryer

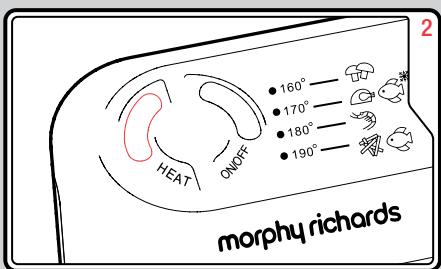
- Remove the Lid (1) and take out the Basket (4).
- Pour the oil into the Tank (7) up to the maximum level indicated.
- Always ensure that you use a good quality oil for deep frying. We recommend corn, groundnut, rape seed or vegetable oils. Do not use margarine, butter or olive oil.

- **IMPORTANT:** Do not turn the fryer on if there is no oil in the Tank.

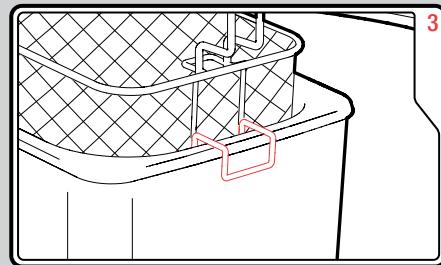
**\*IMPORTANT: THE LID MUST REMAIN REMOVED FROM THE FRYER WHEN IT IS IN USE.**



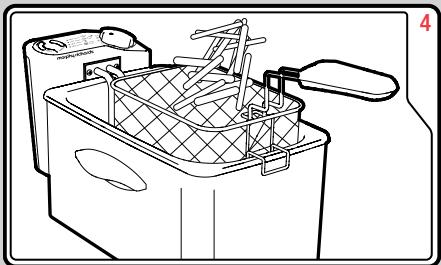
Remove the Lid (1)\*. Plug the fryer into the mains. Adjust the Temperature Control (12) to the desired temperature (refer to the cooking guide).



When the oil reaches cooking temperature the Temperature Light (Red) (10) will go out. Do not add food until the temperature is correct.



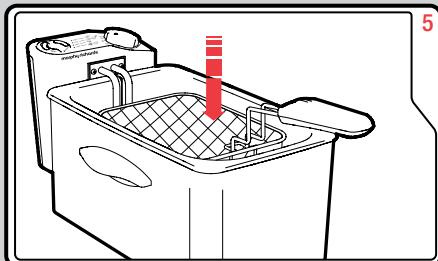
Rest the Basket (4) onto the side of the Tank (7). Ensure the Handle (2) is locked into place and completely dry.



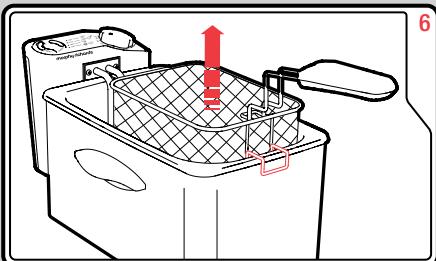
Place the food (which should be as dry as possible) into the Basket.



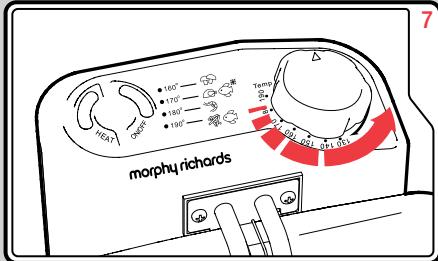
## Using your fryer (continued)



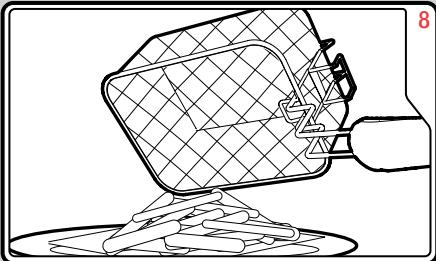
Carefully lower the Basket (4) into the hot oil.  
**WARNING: oil may spit as food is added.**



When cooked, raise and place the Basket in the rest position on the side of the tank. Allow the food to drain.



Turn the Temperature Control (12) to off and unplug the fryer at the mains. Allow to cool for 2 hours before moving or cleaning.



Place the cooked food in a dish lined with kitchen paper to help remove any excess oil.

**IMPORTANT: THE LID MUST REMAIN REMOVED FROM THE FRYER WHEN IT IS IN USE.**

### Cooking home battered foods

This method takes into account that if wet batter is placed in the basket prior to cooking, the food may stick to the metal.

This method of cooking requires extreme care.

- 1 Follow steps 1-2 of 'Using your fryer.'
  - 2 Coat the food in the wet batter, shake slightly to help remove excess batter.
  - 3 Using tongs, slowly and carefully lower the food into the hot oil in the Basket (4).
- WARNING: oil may spit as food is added.**
- 4 Follow steps 6-8 of 'Using your fryer'

### Safety Thermostat

The fryer has a safety thermostat that switches the fryer off in the case of overheating. This may happen if there is not enough oil in the Tank (7).

If the safety thermostat has switched the fryer off, allow the fryer to cool completely and carefully press the Reset Button (13) on the back of the Control Unit (3).

### Hints and tips

- Avoid mixing oil of different types or qualities.
- Change the oil when it becomes brown or milky in colour.
- If there are water droplets on the base of the Tank (7), the oil should be changed.
- Change the oil in your appliance after frying 15 times.
- Take into account the food to be cooked before you select your frying temperature. As a general guide pre-cooked food needs a higher cooking temperature than raw food.
- All food items, particularly frozen food and potatoes, contain moisture. When lowered into the hot oil, the water in the food turns to steam and escapes.

- Your food must always be dry in order to avoid overflowing and to prolong the use of the oil.
  - Do not overload the Basket (4) as it may cause a drop in the oil temperature that may leave the food greasy or undercooked.
  - Your fryer will always be ready to use if you store cooled and filtered oil inside, with the lid in place.
  - When storing your fryer with oil inside, remove the handle and store separately.
  - Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
  - Select your cooking utensils with care. Do not use utensils that may melt. Metal utensils become hot and therefore should have insulated handles.
- IMPORTANT:** When using metal utensils take care not to damage the heating element.
- Your fryer has a maximum capacity for food, 600g for 2L and 800g for 3L. This is dependant on food type (see the 'Cooking guide' for more information). As a guide do not fill the basket more than half full.
  - Avoid leaving food to drain for too long in the basket as the food may become soft and lose its crunchiness.

## Chips

Old potatoes are ideal for making chips. Your chips should be evenly sized so that they cook evenly. They should be rinsed in a colander under a cold tap and dried using a kitchen towel or absorbent paper. For best results fry your chips at 170°C for 4-6 minutes and then place the basket on its rest. Turn the temperature dial to 190°C and when the temperature control light goes out lower the basket again for a further 2-4 minutes. During this time, shake the basket at short intervals to ensure the chips get an even browning.

## Care and cleaning

- 1 Remove the Lid (1), Control Unit (3), Basket (4) and Tank (7).
- 2 Remove the Tank and pour out the oil through fine muslin or absorbent paper placed in a suitable funnel into a container.
- 3 Wash the Lid, Basket and Tank by hand in hot soapy water.
- The Tank is dishwasher safe. Remove from the dishwasher as soon as possible, and dry thoroughly.

- 4 Clean the Control Unit with a damp cloth and/or paper tissue.

**IMPORTANT:** Never immerse the Control Unit in water.

**IMPORTANT:** Ensure that the wires connected to the heating element are not damaged while cleaning.

- 5 Dry all parts of your fryer thoroughly and replace the Tank, Control Unit, Basket and Lid. When replacing the Tank, ensure it is placed correctly, with the max/min lines are situated to the right.

**IMPORTANT:** Ensure you tip the Handle (2) to a 90° angle to release any water trapped in the Handle when drying.

You may store your filtered oil in the fryer if you make sure that it is covered by the Lid.

## Contact us

### Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

### Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: [www.morphyrichards.co.uk/blog](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: [www.twitter.com/loveyourmorphy](http://www.twitter.com/loveyourmorphy)

Website: [www.morphyrichards.com](http://www.morphyrichards.com)

## Cooking Guide

These frying times and temperatures are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste.

There are 2 sizes of Morphy Richards fryer, 2 and 3 litres. Check the capacity of your fryer before using, if you overfill the Basket the fryer could overflow or not cook the food properly.

Food	Weight (2L)	Weight (3L)	Temperature	Time
• Fresh chips	• 600g	• 800g	• 190°C	• 10-12 min
• Frozen chips	• 600g	• 800g	• 190°C	• 10 min
• Frozen scampi (breaded)	• enough to cover the base of the basket	• enough to cover the base of the basket	• 170°C	• 3-5 min
• Fresh fish in batter	• 150g	• 150g	• 190°C	• 5-10 min
• Frozen fish in batter	• 150g	• 150g	• 170°C	• 10-15 min
• Frozen place	• 150g	• 150g	• 190°C	• 5-6 min
• Breaded chicken*	• small portions	• small portions	• 170°C	• 15-20* min
• Breaded chicken*	• large portions	• large portions	• 170°C	• 20-30 min
• Fresh chicken drumsticks (in crumbs)*	• 2	• 3	• 170°C	• 15 min
• Beef burgers (100% meat)*	• 250g	• 250g	• 170°C	• 2-3 min

\*Chicken and beef burgers can taint the oil leaving a taste you may not want when frying other foods, if so change the oil.

## Troubleshooting

Problem	Reason	Solution
• The fryer doesn't switch on	• Control Unit is not fitted properly • Appliance has been turned on without oil	• Re-assemble correctly • Allow the fryer to cool down and press the reset button concealed at the back of the fryer
• Oil is overflowing	• Fryer is filled above maximum level • Wet food placed in hot oil • Stated quantities exceeded	• Check oil level inside fryer body • Dry food • Do not fry food above weight indicated
• Food is not browning	• The Basket is overloaded • Chips are sticking together	• Do not fry food above stated quantities and weight • Potatoes were washed before being placed into hot oil. Wash potatoes thoroughly and dry carefully



## Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

**IMPORTANT: Damage to the appliance!**

In addition, we offer the following safety advice.

**Location**

- This appliance is intended to be used in household and similar applications such as:  
farm houses;  
by clients in hotels, motels and other residential type environments;  
bed and breakfast type environments.  
It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Place the appliance on a horizontal, flat and stable surface, away from a heating source and where it cannot be splashed by water.
- Allow adequate air space above and on all sides for air circulation.
- Do not use your fryer under cupboards or shelves.
- Do not use outdoors or near water.
- Do not use your fryer near or below combustible material, such as curtains.

**Mains cable**

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or the counter and keep it away from any hot surface.
- Do not let the cable run across an open space e.g. between a lower socket and table.
- If the supply cable is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**Personal safety**

- **WARNING:** Never attempt to move your fryer until it is completely cool. This can take up to three hours. Use the handles at the side.
- **WARNING:** To protect against the risk of electric shock, do not immerse the control unit in water or other liquid.
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Never leave the fryer unattended when connected to the electricity supply.

- Never lean over the fryer when it is in use.
- Be careful not to touch those surfaces of the fryer which become hot when in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**Children**

- Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.
- Children should be supervised to ensure that they do not play with the appliance.

**Other safety considerations**

- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Never pour oil out of the fryer with the bowl in position.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Telephone the helpline number (the telephone number can be found on the back cover) for advice on examination and repair.
- Do not use the fryer for anything other than its intended purpose.
- Always dry food before frying, e.g. chips which are too wet, as they can cause the hot oil to froth excessively.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- This appliance is only to be used with the control unit supplied.

**Electrical requirements**

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

**WARNING:** The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

**WARNING: This appliance must be earthed.**

## Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

Or call our customer registration line  
**UK 0844 871 0962**  
**IRE 1800 409 119**

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

## Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

**IF YOU ARE HAVING A PROBLEM  
WITH ONE OF OUR PRODUCTS, CALL  
OUR HELPLINE:**

## Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
  - 2 The appliance has been used on a voltage supply other than that stamped on the products.
  - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
  - 4 The appliance has been used for hire purposes or non domestic use.
  - 5 The appliance is second hand.
  - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
  - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
  - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

## Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country



**morphy richards**

The After Sales Division  
 Morphy Richards Ltd  
 Mexborough, South Yorkshire,  
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Helplines (office hours)  
 UK 0844 871 0960  
 Spare Parts 0844 873 0726  
 Republic of Ireland 1800 409 119  
[www.morphyrichards.com](http://www.morphyrichards.com)